(3) Labels of manufactured foods containing the additive shall bear, in the ingredient statement, the name of the additive, ''whole fish protein concentrate'' in the proper order of decreasing predominance in the finished food.

[42 FR 14491, Mar. 15, 1977, as amended at 49 FR 10104, Mar. 19, 1984; 54 FR 24897, June 12, 1989]

§ 172.395 Xylitol.

Xylitol may be safely used in foods for special dietary uses, provided the amount used is not greater than that required to produce its intended effect.

§ 172.399 Zinc methionine sulfate.

Zinc methionine sulfate, CAS Reg. No. 56329–42–1, may be safely used in accordance with the following prescribed conditions:

(a) The additive is the product of the reaction between equimolar amounts of zinc sulfate and DL-methionine in purified water.

(b) The additive meets the following specifications:

Zinc content—19 to 22 percent.
$C_5H_{11}NO_2S$ ''DL-methionine''—46 to 50 percent.
Cadmium—not more than 0.05 part per million.

(c) The additive is used in tablet form as a source of dietary zinc.

[46 FR 58297, Dec. 1, 1981]

Subpart E—Anticaking Agents

§ 172.410 Calcium silicate.

Calcium silicate, including synthetic calcium silicate, may be safely used in food in accordance with the following prescribed conditions:

(a) It is used as an anticaking agent in food in an amount not in excess of that reasonably required to produce its intended effect.

(b) It will not exceed 2 percent by weight of the food, except that it may be present up to 5 percent by weight of baking powder.

§ 172.430 Iron ammonium citrate.

Iron ammonium citrate may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is the chemical green ferric ammonium citrate.

(b) The additive is used, or intended for use as an anticaking agent in salt for human consumption so that the level of iron ammonium citrate does not exceed 25 parts per million (0.0025 percent) in the finished salt.

(c) To assure safe use of the additive the label or labeling of the additive shall bear, in addition to the other information required by the Act:

(1) The name of the additive.

(2) Adequate directions to provide a final product that complies with the limitations prescribed in paragraph (b) of this section.

§ 172.480 Silicon dioxide.

The food additive silicon dioxide may be safely used in food in accordance with the following conditions:

(a) The food additive is manufactured by vapor phase hydrolysis or by other means whereby the particle size is such as to accomplish the intended effect.

(b) It is used as an anticaking agent, subject to the following conditions:

(1) It is used in only those foods in which the additive has been demonstrated to have an anticaking effect.

(2) It is used in an amount not in excess of that reasonably required to produce its intended effect.

(3) [Reserved]

(4) It is used in an amount not to exceed 2 percent by weight of the food.

(c) It is used or intended for use as a stabilizer in the production of beer, and is removed from the beer by filtration prior to final processing.

(d) It is used or intended for use as an adsorbent for *dl-α*-tocopheryl acetate and pantothenyl alcohol in tableted foods for special dietary use, in an amount not greater than that required to accomplish the intended physical or technical effect.

§ 172.490 Yellow prussiate of soda.

(a) The food additive yellow prussiate of soda (sodium ferrocyanide decahydrate; $Na_4Fe(CN)_6 \cdot 10H_2O$ contains a minimum of 99 percent by weight of sodium ferrocyanide decahydrate.

(b) The additive is used or intended for use as an anticaking agent in salt and as an adjuvant in the production of dendritic crystals of salt in an amount

needed to produce its intended effect but not in excess of 13 parts per million calculated as anhydrous sodium ferrocyanide.

[42 FR 14491, Mar. 15, 1977, as amended at 58 FR 17098, Apr. 1, 1993]

Subpart F—Flavoring Agents and Related Substances

§ 172.510 Natural flavoring substances and natural substances used in conjunction with flavors.

Natural flavoring substances and natural adjuvants may be safely used in food in accordance with the following conditions.

(a) They are used in the minimum quantity required to produce their intended physical or technical effect and in accordance with all the principles of good manufacturing practice.

(b) In the appropriate forms (plant parts, fluid and solid extracts, concentrates, absolutes, oils, gums, balsams, resins, oleoresins, waxes, and distillates) they consist of one or more of the following, used alone or in combination with flavoring substances and adjuvants generally recognized as safe in food, previously sanctioned for such use, or regulated in any section of this part.

Common name	Scientific name	Limitations
Aloe	*Aloe perryi* Baker, *A. barbadensis* Mill., *A. ferox* Mill., and hybrids of this sp. with *A. africana* Mill. and *A. spicata* Baker.	
Althea root and flowers	*Althea officinalis* L.	
Amyris (West Indian sandalwood)	*Amyris balsamifera* L.	
Angola weed	*Roccella fuciformis* Ach	In alcoholic beverages only
Arnica flowers	*Arnica montana* L., *A. fulgens* Pursh, *A. sororia* Greene, or *A. cordifolia* Hooker.	Do.
Artemisia (wormwood)	*Artemisia* spp	Finished food thujone free [1]
Artichoke leaves	*Cynara scolymus* L	In alcoholic beverages only
Benzoin resin	*Styrax benzoin* Dryander, *S. paralleloneurus* Perkins, *S. tonkinensis* (Pierre) Craib ex Hartwich, or other spp. of the Section *Anthostyrax* of the genus *Styrax*.	
Blackberry bark	*Rubus,* Section *Eubatus*.	
Boldus (boldo) leaves	*Peumus boldus* Mol	Do.
Boronia flowers	*Boronia megastigma* Nees.	
Bryonia root	*Bryonia alba* L., or *B. diocia* Jacq	Do.
Buchu leaves	*Barosma betulina* Bartl. et Wendl., *B. crenulata* (L.) Hook. or *B. serratifolia* Willd.	
Buckbean leaves	*Menyanthes trifoliata* L	Do.
Cajeput	*Melaleuca leucadendron* L. and other *Melaleuca* spp.	
Calumba root	*Jateorhiza palmata* (Lam.) Miers	Do.
Camphor tree	*Cinnamomum camphora* (L.) Nees et Eberm	Safrole free
Cascara sagrada	*Rhamnus purshiana* DC.	
Cassie flowers	*Acacia farnesiana* (L.) Willd.	
Castor oil	*Ricinus communis* L.	
Catechu, black	*Acacia catechu* Willd.	
Cedar, white (aborvitae), leaves and twigs	*Thuja occidentalis* L	Finished food thujone free [1]
Centuary	*Centaurium umbellatum* Gilib	In alcoholic beverages only
Cherry pits	*Prunus avium* L. or *P. cerasus* L	Not to exceed 25 p.p.m. prussic acid
Cherry-laurel leaves	*Prunus laurocerasus* L	Do.
Chestnut leaves	*Castanea dentata* (Marsh.) Borkh.	
Chirata	*Swertia chirata* Buch.-Ham	In alcoholic beverages only
Cinchona, red, bark	*Cinchona succirubra* Pav. or its hybrids	In beverages only; not more than 83 p.p.m. total cinchona alkaloids in finished beverage
Cinchona, yellow, bark	*Cinchona ledgeriana* Moens, *C. calisaya* Wedd., or hybrids of these with other spp. of *Cinchona*..	Do.
Copaiba	South American spp. of *Copaifera* L.	
Cork, oak	*Quercus suber* L., or *Q. occidentalis* F. Gay	In alcoholic beverages only
Costmary	*Chrysanthemum balsamita* L	Do.